

## Moong Dal Pesarattu Recipe

### Ingredients:

Moong Dal – 1 cup  
Ginger – a small piece, cleaned, finely chopped  
Green Chillies – 2  
Coriander Leaves – a small bunch, cleaned, chopped  
Salt as per taste  
Oil as required

### Preparation:

1. Soak the dal for an hour.
2. Combine all the ingredients, except oil, and grind to a dosa batter consistency.
3. Heat a tawa over medium flame.
4. Pour a ladleful of the batter and spread well.
5. Add a tsp of oil around the circle and cook well on both sides.
6. Remove and serve hot.

